

Please replace the paragraph beginning at page 4, line 11 with the following rewritten paragraph:

--Inulin is readily dispersible in aqueous liquids, is poorly soluble in cold water but fairly soluble in hot water and shows a good thermal stability. Depending from the presence and concentration of by-products, in particular monosaccharides, disaccharides and oligosaccharides, inulin has a taste ranging from slightly sweet to practically taste free. Inulin in food preparation, may, for example, improve texture and mouthfeel, and contribute to give more body and a smooth, creamy texture in low-fat products. Inulin also improves the stability of emulsions, dispersions, mousses, foams and creams. Furthermore, as disclosed in EP-A- 0 607 187, inulin can form with water a stable, fat-like , creamy structure (when subjected to mixing or shearing forces within a certain range of concentration and temperature). Moreover, inulin itself, i.e. when not taking into account mono- and disaccharides which are possibly present as by-products in the polydisperse polysaccharide, has a low caloric value, because when ingested, it is not digested in the small intestine of humans and many vertebrate animals, but almost quantitatively enters the large intestine where it is fermented by bacteria, in particular by bifidobacteria. In view of its unique properties, inulin is widely used as a low calorie sugar replacement, fat replacement and/or texturising agent in various food products, e.g. in chocolate and confectionery products, in baked goods and breakfast cereals, in dairy products, such as desserts, creams, milks, cheeses, and yoghurts, in table spreads, in salad dressings, in fruit preparations, in frozen desserts, in meat products such as e.g. pates, and in drinks, as for example disclosed in EP-A- 0 599 830, EP-A- 0 607 187, EP-A- 0 607 189, and EP-A- 0 651 614. Moreover, inulin is also widely used in various feed products.--

Please replace the paragraph beginning at page 11, line 28 with the following rewritten paragraph:

--It can be determined easily whether or not the FEH gene in the chicory roots has been triggered because triggering of the FEH gene is marked by a significant increase in concentration of fructose in the chicory roots (see equation (3a) and (3b) above).--

Please replace the paragraph beginning at page 13, line 3 with the following rewritten paragraph:

--In a preferred embodiment, the climatological temperature conditions are such that the FEH gene is not triggered neither during a processing period of 60 days, more preferably 90 days, adjacent to the growing period.--

Please replace the paragraph beginning at page 25, line 35 with the following rewritten paragraph:

--Harvest was done manually every two weeks from 16/09 until 10/12 and the roots were processed without delay.--

**IN THE CLAIMS:**

Please amend claims 29-49 to read as follows:

29. (Amended) In a process for the manufacture of chicory inulin from chicory roots through conventional manufacturing techniques, the improvement wherein:

- the source material for the process are roots of chicory which have been grown in appropriate regions and have been grown and processed under proper climatological temperature conditions which are such that during a period of at least from the beginning of the third month of the growing period till the end of the processing of the chicory roots the fructan exohydrolase